



FOOD SAFETY FACT SHEET

Kansas Department of Agriculture • Division of Food Safety and Lodging
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When the Power is Out

First Steps

1. Note the time the power outage begins.
2. Discard all food products that are in the process of being cooked, but have not reached the final cooking temperature.

Note: If power outage is expected to last more than two hours, contact Kansas Department of Agriculture for assistance.

Hot Foods

1. Do not place hot foods in freezers or refrigerators.
2. Cool the hot foods quickly with ice or ice baths.

Cold Foods

1. Keep refrigerator and freezer doors closed as much as possible.
2. Group packages of cold food in the refrigerator and freezer.
3. Cover open refrigerated and frozen food cases.

Note: If using dry ice to cool food, do not place food in direct contact with dry ice.

When Power is Restored

1. Identify potentially hazardous food that may have been held above 41°F for more than 4 hours.
2. Check food's internal temperature.
3. If frozen food thaws during the power outage, you can do one of the following:
 - a. Discard the food.

- b. Heat it to the correct temperature and then refreeze it.
 - c. Cool and refrigerate it (you can only refrigerate it if it did not exceed 41°F more than 4 hours, and it must be date marked and stored for no more than 7 days).
4. Any potentially hazardous food that has an internal temperature between 41°F and 135°F for more than 4 hours must be discarded.
 5. If hot holding potentially hazardous foods fell below 135°F for less than 4 hours, promptly reheat to 165°F for 15 seconds and then hold above 135°F.